



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Tamada Ojaleshi

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**Price** £10.49  
**Code** TAMA025

This semi-sweet red is sappy, rich and unctuous, full of plum fruits and gamey rusticity.

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**Tasting Notes:**

Light ruby in colour, this is an expressive semi-sweet red wine packed with cherry, strawberry and blackcurrant fruit. A delicate and light acidity gives a refreshing balance.

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Specification	
<b>Vinification</b>	A pre ferment soak at 8°C followed by fermentation at 18°C in stainless steel for 10 months. A residual sugar of 45g/l
<b>ABV</b>	11%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Georgia
<b>Region</b>	Kakheti
<b>Type</b>	Red Wine
<b>Grapes</b>	Ojaleshi
<b>Vintage</b>	2019
<b>Body</b>	Medium sweet
<b>Producer</b>	GWS
<b>Producer Overview</b>	<p>GWS is one of Georgia's most important and internationally recognized wineries, based in the Kakheti region in the east of the country, where the Saperavi grape is at its best. Owing over 400 ha of vines, it is under the tightly controlled and exceptionally professional stewardship of Philippe Lespy, formerly Head Viticulturist at Château Mouton-Rothschild in Bordeaux for over eight years. GWS produces wonderfully expressive wines that represent some of the finest value in Georgian winemaking.</p>
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Pairs well with any mature and any blue cheese, dried fruits, particularly with nuts. Chocolate cake may be an innovative option.